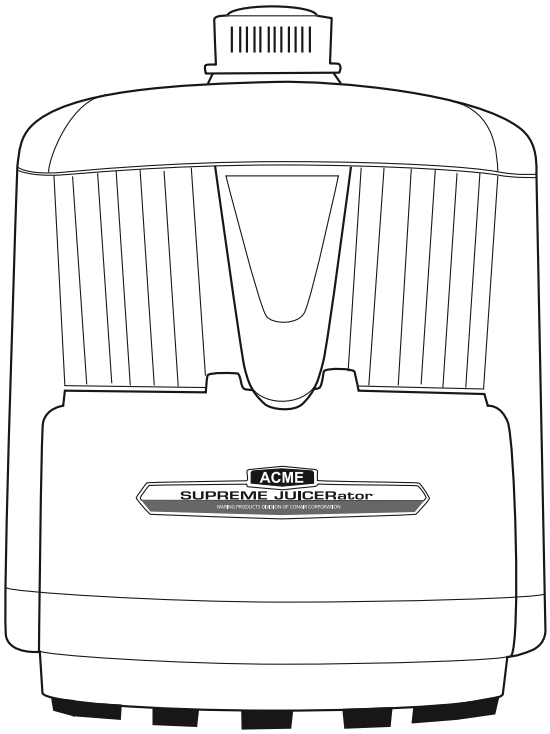
ACME™

SUPREME JUICERator®



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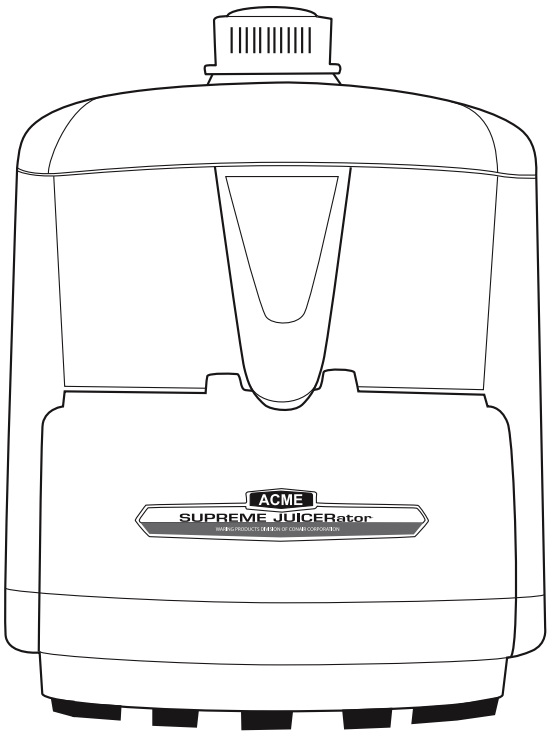

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IMPORTANT SAFEGUARDS

- **READ ALL INSTRUCTIONS**.
- To protect against risk of electrical shock, do not immerse the Acme Supreme Juicerator® motor base housing in water or other liquid.
- This appliance should not be used by or near children or individuals with certain disabilities.
- Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
- Avoid contacting moving parts.
- Do not operate the Acme Supreme Juicerator® or any other electrical equipment with a damaged cord or plug, or after the unit malfunctions, or is dropped or damaged in any manner. Return it to the nearest authorized service facility for examination, repair, or adjustment.
- The use of any attachments not recommended or sold by Acme/Waring may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Always make sure the Acme Supreme Juicerator® Cover is secure beneath both spring clips before motor is turned on. Do not loosen cover while the Acme Supreme Juicerator® is in operation.
- Be sure to turn switch to OFF position and unplug from outlet after each use of your Acme Supreme Juicerator®. Make sure the motor stops completely before disassembling.
- Do not put your fingers or other objects into the Acme Supreme Juicerator® feed chute while it is in operation. If food becomes lodged in opening use plunger or another piece of fruit or vegetable to push it down. When this method is not possible, turn the motor off, unplug from outlet and disassemble Juicerator® to move the remaining food.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.
- We have installed a safety device that appears as a red button on the underside of this unit. Should the machine overheat for any reason, this switch will cut off the electrical current and the machine will stop, thus saving the machine from possible damage. To reset the Juicerator® simply push the red button; the machine will again function normally.

SAVE THESE INSTRUCTIONS

For Household Use Only

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A Wonderful New Nutritional Experience Awaits You And Your Family

Raw juices derived from fresh fruits and vegetables are invaluable as an aid in the maintenance of a balanced diet. Raw juice is highly assimilable and contains, in most natural and complete form, precious vitamins, minerals, bioflavonoids and enzymes. In addition, nutritional authorities state that raw juice is food in easily digestible form.

Be sure to use your Acme Supreme Juicerator® daily, or as often as you can manage, in the manner recommended in this instruction manual.

Because of the cleansing and rebuilding properties contained in juices, it is recommended that you use juices in small amounts the first week and then gradually increase as you can comfortably enjoy them.

Vegetable juices can be mixed, but if fruit juices are added, do not use more than one kind. We recommended that fruit juices be taken alone, between meals, and at room temperature.

For further information on the consumption of juices we recommend that you visit your health food store and pick up one or more of the many books available on this subject.

The Acme™ Supreme Juicerator® is the result of years of intensive research and scientific developments, and we feel sure you will be delighted with its precision performance.

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Important: Acme Supreme Juicerator® should be unplugged from outlet when disassembling and assembling.

DISASSEMBLING

- After removing your new Juicerator® from the box, you may want to familiarize yourself with the parts by disassembling the unit and washing the top parts. (See Figure 1)
- With Juicerator® facing you (spout front), put your hands on both sides of the cover. Using the side arms for leverage, push back with your left hand and pull forward with your right turning the cover clockwise. This will disengage the cover from the spring clips and allow disengage the lid safety interlock.
- Look into Juicerator® and remove clutch by unscrewing counterclockwise.
- Lift out cutter blade.
- Lift out strainer basket.
- Lift off juice bowl.

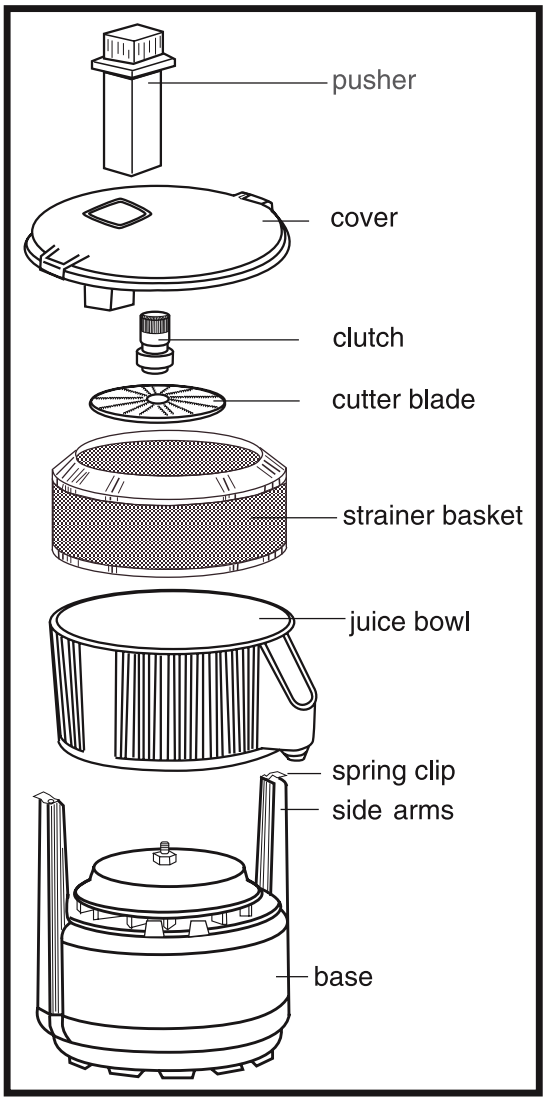

Figure 1

ASSEMBLING

- Place bowl on motor base housing and place the spout facing front between the two raised projections on the motor base housing.
- Place strainer basket inside the bowl over the hex nut. Be certain the strainer basket sits flat.
- Place cutter blade inside strainer basket with teeth up.
- Tighten clutch by hand until tight or snug.
- If using disposable filter, insert it flat against the holes around the inside of the strainer basket. Once the Juicerator® is running, centrifugal force will push the filter into perfect position.
- Place cover on juice bowl with feed chute at the right rear, grip the sides of the lid firmly and turn counterclockwise to engage the spring clips and the safety interlock.

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CLEANING INSTRUCTIONS

- Follow disassembling instructions.
- Use cool or cold tap water when washing.
- The pusher, cover, juice bowl, and clutch require only rinsing.
- Cutter blade should be washed under running water, using a stiff brush.
- After removing most of the pulp from strainer basket using a spoon, your hands, or the disposable filter, hold strainer basket under cold running water while you brush the strainer basket holes from the outside. After the holes are clean, take a damp sponge or towel and wipe out the remaining particles. All stainless steel parts are dishwasher safe. Plastic parts may be placed on top rack of dishwasher.
- Assemble dry parts – put away for next use.

NOTE: In case mineral stains appear after repeated use, soak the cover, juice bowl, strainer basket, cutter blade, and clutch overnight in cold water into which Cascade detergent (8 tablespoons to a gallon of water) has been dissolved. Make sure all parts soaking are completely covered with water.

HELPFUL HINTS WHEN JUICING

The Acme Supreme Juicerator® is a precision made machine and the following hints will help you get optimum performance.

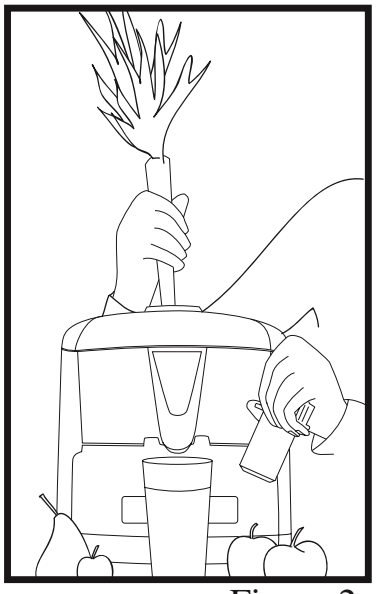

Figure 2

- Vegetables should always be fresh and crisp. All fruits and vegetables should be fed into the feed chute as illustrated in Figure 2. Feed all vegetables in the largest pieces possible. With hard fruits and vegetables (carrots, beets, celery, etc.), we recommend feeding through using a hard, pulsating uneven motion.
- With softer fruits and vegetables such as apples we recommend a slow, continuous even motion when pushing down the feed chute to allow for the skins to be torn apart completely.
- The Acme Supreme Juicerator® is a centrifugal type juicer and by following the instructions above you can avoid having the Juicerator® vibrate. However, if you do experience some vibration, the strainer basket has become imbalanced through over juicing or improper introduction of food material. Stop juicing, unplug and empty pulp.

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Important Facts You Should Know About Your Juicerator®

- Your Acme Supreme Juicerator® has a permanently lubricated induction motor and should never be oiled.
- Do not put any parts of your Juicerator® on the stove, or in the oven.
- All removable metal parts are dishwasher safe. Wash remaining parts by hand and do not dry them on stove or in oven.
- Be sure strainer basket and cutter blade are dry before using. The cutter blade is designed with a floating action that allows it to move independent of the strainer basket; thus, a wet cutter blade or strainer basket inhibits this floating action.
- When placing the cover on top of the machine, make sure the feed chute is to the rear of the machine.
- After you finish feeding through the vegetables, allow machine to run for two to three minutes for maximum juice extraction.
- The amount of juice you can make before emptying strainer basket depends on what you are juicing and the amount of juice that the fruit or vegetable contains.
- For easier cleaning, disposable filters are available. (See card insert and samples enclosed.) Filtering is most effective when juicing softer fruits and vegetables, or when making only a few glasses of juice at one time.
- For juicing all citrus fruits, we advise the use of the Citrus Juicer Attachment (model #PCA45) that fits the Acme Supreme Juicerator®. See Figure 3, and information on page 9.

Citrus Juicer Attachment (sold separately)

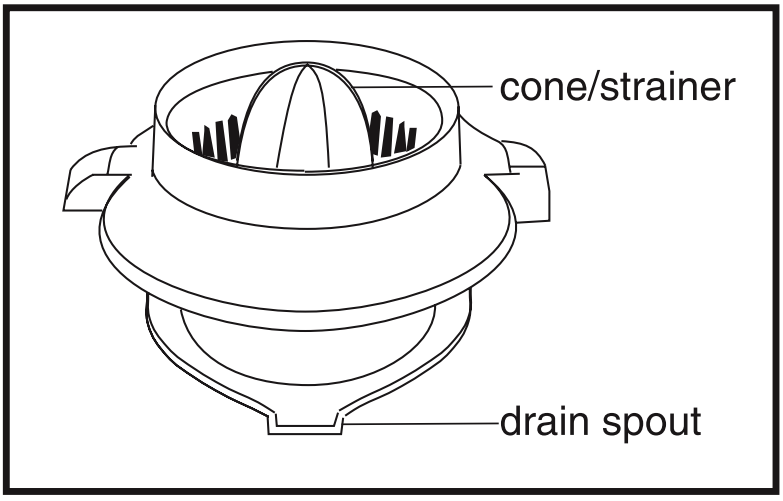

Figure 3

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Most Popular Juices

Their Vitamin and Mineral Content and "How to Juice"

We have listed some of the most popular fruits and vegetables used for juicing. Of course, in different areas you may have vegetables we have not listed, so please apply the following instructions to similar fruits or vegetables.

Carrot Juice – A, B, C and G

Potassium, Iron, Magnesium, Calcium, Manganese, Sodium, Silicon, and Iodine
Carrot juice is the favorite of many and can be mixed with most any other juice to make a tasty blend. Carrots should be scrubbed with a nylon brush. Do not peel or cut into small pieces. Leave carrots whole and cut them only if they are too large to fit into the feed chute. For best juice extraction, carrots should be juiced at room temperature rather than cold. Carrot juice should be consumed as soon as it is made, but can be stored in the refrigerator for use the same day. By adding a few drops of orange or lemon juice, it will keep its color much longer.

Cabbage Juice – A, B, C, G and U

Chlorine, Calcium, Sodium, and Iron
After washing, cut into wedges so that they can be fed into the juicer.

Celery Juice – A, B, E and C

Potassium, Calcium, and Sulphur
Separate stalks and push into juicer with leaf end first.

Beet Juice – A, B, C and G

Sodium, Iron, Calcium, Potassium, and Chlorine
Wash thoroughly, cut into sections to fit feed chute. Beet tops may also be juiced. See instructions for leafy vegetable juice.

Cucumber Juice – B, C and B2

Potassium, Calcium, Sodium, Sulphur and Chlorine
Wash thoroughly, quarter the cucumber lengthwise and use a slow continuous even motion to feed. Peel if desired.

Leafy Vegetable

Parsley, Lettuce, Spinach, Turnip Greens, Dandelion, Watercress, etc.
Wash thoroughly, then wrap in a dry towel and refrigerate until they become crisp. When ready for juicing, twist and roll into a small ball and use plunger to feed. These should be juiced first when making a combination.
Drink with other firmer produce.

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Apple Juice – A, B1, B2 and C

Magnesium, Iron, Silicon, Potassium, Phosphorus, Sodium, Calcium, Sulphur and Chlorine

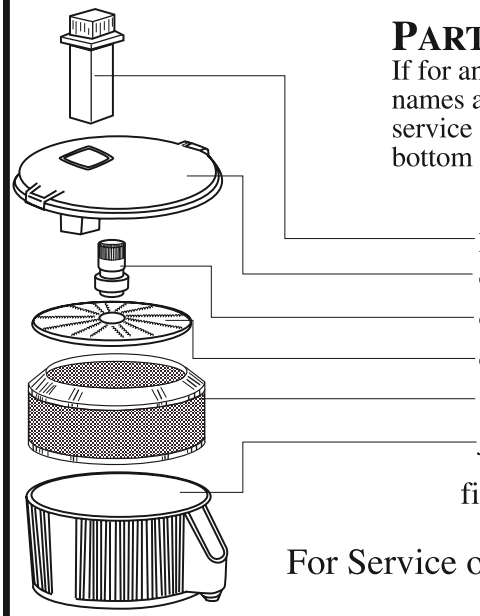
Wash thoroughly. It is not necessary to peel or core apples, but we do recommend removing the stem. Cut into sections to fit feed chute.
Only hard, firm apples should be juiced.

Citrus Juice Oranges, Grapefruit, Lemons, etc.

Vitamin C, Pectin and Bioflavonoids, especially in white portion under peel.
For the juicing of any citrus items, the citrus attachment should be used.

Note: While it can be difficult, very soft fruits and vegetables such as tomatoes, peaches and grapes can be juiced. However, they should be run without cellulose filter and should be alternately juiced with firmer fruits and vegetables. Care should be taken in selection such as using seedless grapes and taking skins off peaches and tomatoes. Because of their softness, some vibration may occur and more frequent emptying of the strainer basket may be required.

IMPORTANT NOTE: The juice extractor will not operate until the cover is properly assembled to the unit.



PARTS LIST

If for any reason parts are to be ordered, please do so by names as listed. Parts may be ordered from any authorized service center. Be sure to give model and serial number from bottom of machine when ordering.

	5001	**6001**
pusher	016216	016126
cover	015170	015206
clutch	026093	026093
cutter blade	015180	015180
strainer basket	015174	015174
juice bowl	015168	015205

filters - OPTIONAL 501289 package of 200 pcs.

For Service or parts, write or call:

Acme Juicer Mfg. Co.
P.O. Box 3201, 314 Ella T. Grasso Ave.
Torrington, CT 06790
1-800-269-6640

or any Authorized Acme/Waring Service Center

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Suggestions For Juice Combinations

Most everyone enjoys juice in its fresh form just as it comes from the Juicerator®. If this is not the case with you, you can combine different juices in proportions to suit your taste. After experimenting with different juices, every member of the family will find the right combinations he or she enjoys. It is very much a matter of individual taste, and ideas of taste-tempting juice combinations vary considerably.

Vegetable and fruit cocktails can be enjoyed at any time. Nothing surpasses them for helping to quicken energy, and they are delicious, nutritious drinks.

Here are some tasty juice combinations you may wish to try:

- 5 oz. carrot juice with 3 oz. celery juice. For improved flavor, add a few drops of lemon juice.
- 4 oz. carrot juice with 4 oz. apple juice.
- 6 oz. carrot juice with 2 oz. cabbage juice.
- 5 oz. celery juice with 3 oz. apple juice.
- 5 oz. carrot juice with 2 oz. cucumber juice and 1 oz. beet juice
- 4 oz. carrot juice with 3 oz. celery juice and 1 oz. parsley juice (or any leafy green juice).
- 4 oz. apple juice with 3 oz. carrot juice and 1 oz. spinach juice.
- 2 oz. carrot juice with 4 oz. apple juice and 2 oz. cabbage juice.
- 4 oz. orange juice with 4 oz. grapefruit juice and 1 oz. lemon juice.
- 7 oz. celery juice with 1 oz. lemon juice.
- 4 oz. apple juice with 4 oz. orange juice.

Use Of Pulp

With the Acme Supreme Juicerator®, nothing need be wasted. The leftover pulp may be used for flavoring in soups, casseroles, breads, cakes, salads, and gelatin molds. Many people also use the pulp as compost for gardens, shrubbery, flowers and plants.

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Optional Citrus Juicer Attachment

An optional Citrus Juicer Attachment catalog #8001 is available to enable you to easily juice citrus fruits with your Acme Supreme Juicerator®.

- Before using the Citrus Juicer Attachment, remove cover, clutch, cutter blade, and strainer basket from the Juicerator®. These parts are not used with the Citrus Juicer Attachment.
- Following Figure 4, place Citrus Juicer Attachment on Juicerator® bowl with drain spout to the left of center front, and turn the attachment counterclockwise to secure beneath spring clips. Be sure that the cone/strainer is firmly seated in the Citrus Juicer Attachment.
- Turn on Juicerator® switch, and allow a few seconds for motor to reach normal speed before juicing.
- Cut citrus fruit in half crosswise. Place fruit, cut side down, on the cone/strainer and push down firmly. Cone/strainer **will not turn** until pressure is applied. Cone/strainer will stop turning when pressure is released. **Caution: Keep fingers away from moving parts.**
- For cleaning, turn the attachment clockwise to release from spring clips. Remove the attachment, take cone/strainer out, and place both bottom side up under running water, or place on the top rack of dishwasher.
- After removing the attachment, remove the juice bowl and rinse with cool water, or place on the top rack of dishwasher.

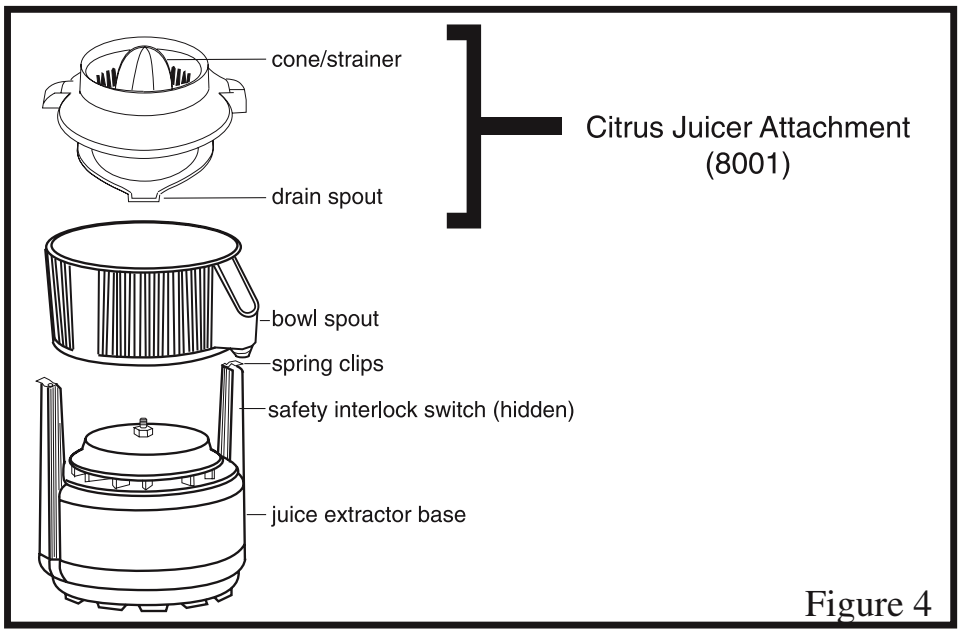

Figure 4

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This warranty is applicable only to products used in the United States by the first purchaser or first user for normal household purposes and supersedes all other express product warranty or guaranty statements.

Warranty*

Limited Ten Years - Model 6001
Limited Five Years - Model 5001

* All units are serialized at the factory. No warranty card is required

Acme/Waring Consumer Division warrants that this product shall be free from defects in material and workmanship from the date of purchase to the end of the warranty period assigned to this model as shown above. **This warranty does not cover any misuse, abuse, or commercial use.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. The cutter blade in this appliance has a one year warranty period.

If your product fails to operate properly while in use under normal household conditions within the warranty period send the complete appliance, prepaid, to Acme/Waring Factory Service Center, 314 Ella T. Grasso Ave. Torrington, CT 06790, or any Acme/Waring Authorized Service Center. If the product is found by Acme to be defective in material or workmanship, Acme will repair it free of charge. When sending your product to Acme, include a note giving your name, address, phone number, the model number, reason for return, date purchased and where purchased. Allow three to four weeks for shipping and servicing time.

If a defect appears beyond the relevant warranty period or if a malfunction occurs for reasons other than a breach of this warranty, you may request an estimate of repair costs prior to your authorizing repairs.

Inquiries concerning this warranty and the use or service of Acme appliances should be sent to: Acme/Waring Factory Service Center, 314 Ella T. Grasso Ave. Torrington, CT 06790 (Telephone: 1-800-269-6640, Fax. 1-860-496-9017 or E-Mail service@waringproducts.com).

Important: Package the complete unit well and ship prepaid including your return address on the outside of the package. You may wish to insure the package against possible damages or loss in transit.

Electrical appliances require special repair procedures; therefore repairs should never be attempted by anyone other than an Acme/Waring Authorized Service Center. In order to get the best use of your Acme appliance read the instructions contained in this book. **Acme makes no warranty with respect to defects in any Acme product caused by spare parts (including, without limitation, cutter blade & filters) from a source other than Acme.**

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province so that certain limitations or exclusions set forth above may not apply to you.

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CALIFORNIA RESIDENT ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store which sells Waring® products of the same type. The retail store shall then, at its choice, either repair the product, refer the consumer to an independent repair facility, replace the product or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If either of the above two options do not result in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility if service or repair can be economically accomplished.* Waring, and not the consumer, will be responsible for the reasonable cost of such service, repair, replacement or refund for nonconforming products under warranty.

California residents may also, at their preference, return nonconforming products directly to Waring for repair or if necessary, replacement by calling our Consumer Service Center toll-free at 1-800-269-6640. Waring will be responsible for the cost of the repair, replacement and shipping and handling for such nonconforming products under warranty.

*If the nonconforming product is to be serviced by someone other than Waring's Authorized Service Center, please remind the servicer to call our Consumer Service Center to ensure that the problem is properly diagnosed, the product serviced with the correct parts, and to ensure that the product is still under warranty.

Inquiries concerning this warranty and the use or service of Waring appliances should be sent to:

WARING SERVICE CENTER
314 ELLA T. GRASSO AVE.
TORRINGTON, CT 06790
(800) 269-6640

or

CONAIR CONSUMER
PRODUCTS, INC.
100 CONAIR PARKWAY
WOODBRIDGE, ONTARIO
CANADA L4H 0L2

IMPORTANT: Be sure to return all parts with the appliance, packed carefully, and indicate your return address on the outside of the package. You may wish to insure the package against the possible damage or loss in transit.

Electrical appliances require special repair procedures; therefore, repairs should never be attempted by anyone other than a Waring authorized service person. In order to derive the most enjoyment and best service from your Waring appliance, please take a few minutes to read carefully the instructions contained in the enclosed booklet.

ACME

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